

## XP-002250626

AN - 1984-104764 [17]  
AP - JP19820158859 19820914  
CPY - SEKI-I  
DC - D13  
FS - CPI  
IC - A23C19/08 ; A23C20/02 ; A23L1/17  
MC - D03-B06 D05-A04  
PA - (SEKI-I) SEKIYA Y  
PN - JP59048047 A 19840319 DW198417 002pp  
- JP62033848B B 19870723 DW198733 000pp  
PR - JP19820158859 19820914  
XA - C1984-044605  
XIC - A23C-019/08 ; A23C-020/02 ; A23L-001/17  
AB - J59048047 Cornflour (1) is mixed with wheat flour (2) and water to form a dough, which is fermented by yeast and baked to alphasise starch. The baked mass is crushed, mixed with (3) cheese flavour and (4) vegetable oil uniformly, and further mixed uniformly with aq. soln. of (5a) gelatin or (5b) agar.  
- Pref. 50-90% of (1) and 5-50% of (2) are mixed, kneaded, and then fermented. The baked mass is crushed into 60-120 mesh powder, which is then dried to moisture of 5% or less. (3) and (4), in amt. 0.3-0.5% and 15-20% of the powdered prepn. respectively, are mixed. (3) contains salt and seasoning agents.  
- Prod. resembles the feel and colour of powdered natural cheese -i.e. Parmesan.(0/0)  
IW - ARTIFICIAL CHEESE POWDER PRODUCE MIX CORNFLOUR WHEAT FLOUR WATER FERMENTATION BAKE MIX CHEESE FLAVOUR VEGETABLE OIL  
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NC - 001  
OPD - 1982-09-14  
ORD - 1984-03-19  
PAW - (SEKI-I) SEKIYA Y  
TI - Artificial cheese powder prodn. - by mixing cornflour with wheat flour and water, fermenting, baking and mixing with cheese flavour and vegetable oil